

Amendments to the Specification:

Page 4, lines 7-14, amend this paragraph to read as follows:

-- Practical situations also show that the volume tolerance to be guaranteed, of the amount of liquid to be injected with needles, cannot be assured on an individual piece below 5% of the raw weight, since the channel caused in the piece of meat by needles has the effect that brine that has already been injected can exit again in undefined manner. ~~Furthermore, devices for needle-free injection of liquids into the meat from slaughtered animal bodies are also already known from the state of the art.~~

Same page, after line 14, insert the following new paragraphs: --

Furthermore, in the state of the art, a device for applying treatment liquid is described in WO 00/32051 A, in which seasoning liquid, for example, is sprayed onto the surface of the slaughtered animal bodies using high-pressure application on the one hand, or, on the other hand is injected with injection needles that are adjustable in their penetration depth, adapted to the anatomy of the slaughtered animal body. Furthermore, in

the state of the art, devices are also known for needle-free injection of liquids into the meat from slaughtered animal bodies.

Thus, U.S. 3,436,230 describes a device for introducing liquids into cut pieces of meat, in which a rigid nozzle strip is pressed onto a piece of meat to be treated, for needle-free injection, by means of lifting and lowering it.--

Same page, line 15, to page 5, line 3, amend this paragraph to read as follows: --

~~Thus, for example,~~ U.S. 5,176,071 A also describes a needle-free injection method for introducing liquids into cut meat from slaughtered animal bodies, whereby the injection takes place on a special continuous transport device, by means of a needle-free high-pressure injection, using a fixed nozzle strip. A contact pressure roller disposed above the nozzle strip and integrated into a special transport device brings about the direct contact of the nozzles with the meat that is absolutely required for the injection and, at the same time, presses the cut meat to an almost uniform thickness, so that despite the injection amount that is predetermined by the device (not continuously variable), an at least approximately uniform distribution of the brine concentration can be achieved.--

Page 9, line 15, to page 10, line 7, cancel this paragraph
and insert the following paragraphs instead: --

According to the invention, this task is accomplished by means of a method for introducing liquids into meat, according to claim 9, in connection with a device according to the invention, for introducing liquid into meat, according to claim 1, which is disposed on a base frame.

The device can work together with an existing transport device (2) for meat from slaughtered animal bodies (12) that contains bones and/or cartilage or connective tissue, which is independent of the device according to the invention.

One or more machine frame(s) (3) on which an injection device (6) for needle-free injection is disposed, is/are attached to the base frame (1) of the device.

It is essential to the invention that the injection device (6) consists of several nozzle pipes (7), which are arranged on the machine frame (3), are adapted to the anatomy of the meat part, and can be lead up to an end position limiter (9), one or several

spray nozzles being arranged on the nozzle pipes and surrounding the meat piece during the injection in a clamp-like manner. --

Page 10, lines 12 to 13, change this paragraph to read: --

However, it is also ~~characteristic~~ advantageous that the machine frame(s) (3) are disposed on the base frame (1) in movable manner. --

Same page, line 14, to page 11, line 4, change the paragraph to read as follows: --

By means of the use of one or more movable machine frame(s) (3), it is possible to control their drive, in accordance with the state of the art, in such a manner that the frame(s) move synchronously with the transport device (2), part of the time. Therefore, the relative velocity that is essential to the invention can always be maintained between the transport belt and the injection device (6) that is in use, during the injection.

By means of the use of several such machine frames (3) that are synchronously movable with the transport device (2), the device according to the invention can be adapted to any desired speed of the transport device (2). It is also ~~in accordance with the~~

invention advantageous that the nozzle pipes (7) with the specially oriented spray nozzles (8) disposed on them are precisely adapted to the anatomy, in each instance, for example legs of meat, poultry, etc., and thereby result in a defined "stop".--

Page 11, penultimate line, to page 12, line 14, amend this paragraph to read as follows: --

It is ~~also essential to the invention~~ that the transport device is a transport belt or a slaughtering conveyor belt. The placement of the device according to the invention on a slaughtering conveyor belt has the advantage, as compared with the placement in a transport belt, that the treatment can take place at the earliest possible point in time post mortem, on the one hand, and that no additional logistics are required in the technological sequence of steps, on the other hand, so that the original process speed can immediately be utilized for the further processing and preservation of the freshly slaughtered meat that contains bones, whereby a significant savings in working time is achieved as compared with the placement of the device according to the invention on a transport belt.--

Page 13, line 21, to page 14, line 12, amend this paragraph to read as follows: --

~~It is also essential that the~~ The pieces of meat are transported in the transport device (2) hanging vertically, set up vertically, set up horizontally, or placed into a matrix, so that a precise fixation of position relative to the injection device(s) (6) is always guaranteed. The method according to the invention is characterized in that each of the nozzle pipes (7)–~~as well as the injection lance(s) (10)~~, can have same-type or different liquids applied to them separately, over the same and/or different precisely defined periods of time, at the same and/or different precisely defined pressure. This makes it possible to optimally inject injection liquids, even different ones, in different injection amounts, calculated in advance on the basis of the amount of active substance for the piece of meat that contains bones, for example, as a result of controlling the injection time and injection pressure by means of the device according to the invention, in precise, reproducible, and reliable manner. --

Page 14, between lines 12 and 13, insert the following paragraph: --

However, the method according to the invention is also characterized in that if needed, the injection lance(s) (6) is/are impacted with the same or different precisely defined pressure, over the same or different precisely defined periods of time, so that in the case of poultry processing, similar/different liquids (even in different amounts) can be optimally sprayed in the abdominal cavity of the animal, precisely, reproducibly, in order to disinfect and/or season the abdominal cavity of the animal in defined manner. -

Same page, line 13, to page 15, line 2, amend this paragraph to read as follows: --

It is also essential ~~to the invention, in this connection,~~ that specific, recurring food geometries such as legs of meat, poultry, etc., can be processed highly effectively and in targeted manner, by means of the nozzle pipes (7) that are precisely adapted to the anatomy, in each instance, with the specially oriented spray nozzles (8) that are disposed on them, on the basis of a jet impact force that is precisely coordinated with the liquid to be injected and the penetration depth to be

achieved, and an injection time that is coordinated with the injection depth, in this connection, taking the nozzle size into consideration, so that disinfecting and/or seasoning that is adapted to the anatomy of the piece of meat that contains bones, in each instance, can be guaranteed at a high and particularly uniform product quality, with a minimal injection amount tolerance.--

Page 15, penultimate line, to page 16, line 3, amend this paragraph to read as follows: --

~~It is furthermore~~ However, it is always characteristic that the machine frames (3) with the injection devices (6) that are in the injection phase have the relative velocity "0" relative to the transport belt (2). In this way, damage to the slaughtered animal body that contains bones is avoided. --

Page 24, lines 16 to 22, amend this paragraph to read as follows: --

In this exemplary embodiment, the injection devices 6 for needle-free injection are disposed on the movable machine frames "hanging" vertically. Each of the injection devices 6 consists of several nozzle pipes 7 that are disposed to pivot vertically

on the machine frame 3, and again, several spray nozzles 8 are disposed on the pipes. In ~~addition~~ this embodiment, too, an injection lance 10 is disposed on the injection device.-- The listing of claims will replace all prior versions, and listings, of claims in the application.